Nutrition Update: DoD Menu Standards & Go for Green TM

Nutrition Consultant to the Army Surgeon General

Joint Culinary Center of Excellence, Fort Lee, VA

Agenda

- DoD Menu Standards
- ▶ Go for Green ™ or Services Nutrition Education Programs
- Product Selection to Plate
- Action Items

DoD Menu Standards

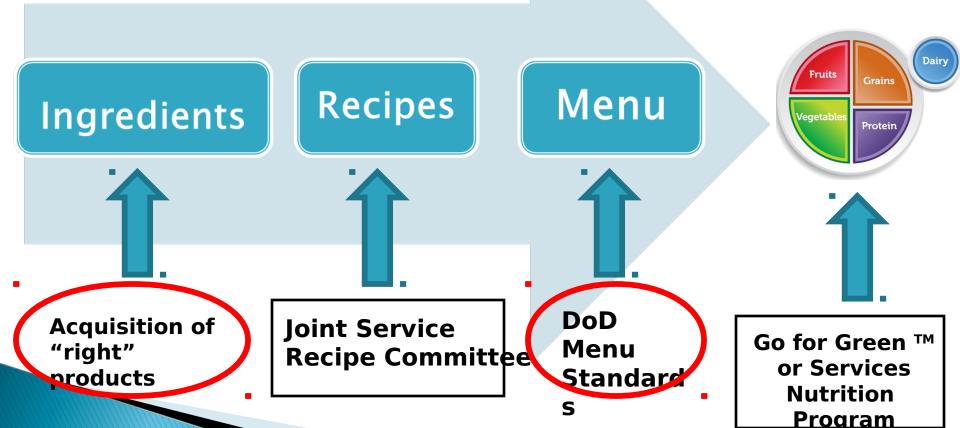
- Approved in December 2010 by the JSPB
- Included in the DOD 1338.10 Manual and Joint Regulation for Nutrition Standards and Education AR 40-25, BUMEDINST 10110.6, and AFI 44-141
- Practical food and menu guidelines to assist dining and galley facility managers in developing menus that meet recommended nutrient intakes. (Example: Offer fish at a minimum of 3x/week)
- Supports the USDA 2010 Dietary Guidelines
 - Increasing fruits, vegetables, and whole grains
 - Providing for key nutrients: calcium, vitamin D, omega-3 fatty acids
 - Working to eliminate trans fat
 - Reducing daily sodium intake to less than 2300 per day

Go for Green ™or Services Nutrition Programs

- Dining Facility Nutrition Education
 - Go for Green ™
 - Fueled to Fight
- Specific criteria established for each food category
- Provides a quick visual guide for Warfighters in selecting food items
- Food items labeled green, amber, or red
- ➤ Green Eat Often
- Yellow Eat Occasionally
- ➤ Red Eat Rarely
- Effective teaching tool



Product Selection to the Plate



DoD Menu Standards

GAPS:

- Clarity of standards to get to the right products
- No standards for ready-prepared foods (i.e. lasagna)

PLAN:

 DOD Food and Nutrition Subcommittee to develop Nutrition Standards for Food Acquisition to augment the DoD Menu Standards

EXAMPLES:

- Vegetables contain < 230 mg sodium as served
- Breads and cereals contain < 230 mg sodium per serving
- Breaded meat products contain < 480 mg sodium per serving

Action Items for JSPB

Collaborate with DoD Food and Nutrition Subcommittee to develop Nutrition Standards for Food Acquisition to augment the DoD Menu Standards

Questions ??